WARD'S

Cook Book

Dr. Ward's Medical Company

Winona :: Minnesota

Friends and Customers

Keep This Cover and into it place the additional sets of recipes which will be presented to you by the "Ward's Man" who calls at your door each season. A few sheets at a time will soon give you a most valuable kitchen reference.

In presenting this Cook Book of tried and proven excellent recipes we wish to thank you for the trade which has made possible our continually strengthened line of products. We consider the line today unsurpassed in quality and money value; we promise an unfailing effort to keep it so.

If the Rural Wagon Merchant who brings Ward's Reliable Products to your door is not gentlemanly, fair and honest in all his dealings, we ask that the matter be reported to us for proper correction. If he is satisfactory in his business methods and gives you our high quality goods at the customary retail figures, then we bespeak for him your valued patronage. He is one of several who come to your door, none bringing better value. None will be more appreciative of your esteemed trade.

Soliciting the continued trade of old customers and courting the patronage of new friends, we are

Ever sincerely yours,

DR. WARD'S MEDICAL CO.

Winona, Minnesota

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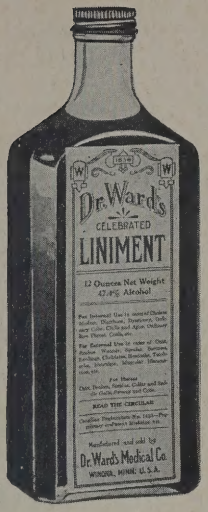


Dr. Ward's Celebrated Liniment

There are many substitutes but only one genuine. We are possessors of the original formula given at Pennsylvaniaburg, Ohio, in July, 1856, by Richard Ward. If you must choose just one medicine for internal and external use at the farm home, for both man and beast, you will make no mistake to select this all-purpose remedy which, in the past sixty years, has been tried and proven by thousands.

Some think of a liniment as fit for external application only. This remedy, to the contrary, dates back to the cholera epidemic which raged so disastrously in Cincinnati, Ohio, in the early fifties. It was then proven of superior worth in relieving suffering and saving many from death by cholera. Today its worth in cases of colic, cholera morbus, and stomach cramps is testified by thousands of users. Many letters are received from those who have had this remedy constantly in the home for thirty years, forty years and more. Many claim they could not keep house without it.

Space prohibits our reciting its splendid cures when given to sick horses, cattle, sheep and hogs.

For sprains and strains it brings relief to both man and beast.

If you can have but one remedy with which to relieve suffering, save doctors' bills and be insured when far from the centers of population then make no mistake; choose DR. WARD'S CELEBRATED LINIMENT.

WARD'S

BOUILLON

16 stalks of celery
30 tomatoes
14 stalks parsley
14 bay leaves
7 medium onions

Cook this all together and strain; then add:

14 tablespoons of milk
14 tablespoons of butter
14 tablespoons of flour
14 teaspoons of sugar

Mix flour and sugar together; then add:

8 teaspoons of salt
½ teaspoon (scant) Ward's Pure Ground Red Pepper

and can while hot. Take the pulp and add boiling water and can for vegetable soup.

WARD'S

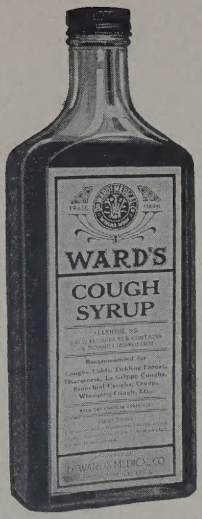
PICKLED CRABAPPLES BAKED

Remove flower end and replace with a clove. To five pounds of apples take 3¾ pounds sugar (white) and 5c stick cinnamon. Place layer of apples in one gallon jar, layer of sugar and broken cinnamon sticks. When jar is filled, pour down the side of jar one scant quart of vinegar, put cover on jar and bake very, very slowly in oven two hours. Don't baste or disturb. When cool, juice will cover fruit. Place paper over top and put away. (Delicious). These will keep all winter.

WARD'S

APPLES STUFFED WITH FIGS

Pare and core large apples. Fill center with figs, cover with sugar, place in a deep baking dish and add a little water. Bake, basting well frequently; then serve cold with cream. Makes a very good dessert.



Ward's Cough Syrup

To be worthy, a cough remedy must relieve the coughing, sooth the irritated throat and bronchial tubes, and be reasonably agreeable to the taste. WARD'S COUGH SYRUP (for years sold under the name of Ward's Lung Balsam) has met this requirement fully. It is not new; we have sold it to the Public for more than a generation.

The combination of tinctures and essences drawn from freshly ground barks and roots embodied in oils and syrups is so well balanced that we find it impossible to improve the formula. Each year we sell thousands of bottles of WARD'S COUGH SYRUP (formerly called Ward's Lung Balsam) with every bottle efficient. Our best evidence of value is that under trial sale it proves 100% satisfactory.

If you desire a pure, uniform and reliable cough remedy, one which has made many surprising cures in extremely stubborn cases, fix it in your mind that WARD'S COUGH SYRUP (which gained its splendid reputation under the name Ward's Lung Balsam) when tried, will prove your favorite.

This remedy can be given to even very small children with no fear of harmful effects.

Bottled daily from fresh stock.

WARD'S

SCALLOPED TOMATOES

1 quart tomatoes
1 teaspoon salt
1 saltspoon pepper
1 tablespoon sugar
1 cup grated cheese
1½ cups cracker crumbs
¼ cup butter

Season tomatoes with salt, pepper, sugar and add the cheese. Butter a deep dish and sprinkle with ½ cup cracker crumbs. Pour in tomatoes, moisten 1 cup cracker crumbs with the melted butter and spread over the top and cook till brown in the oven.

WARD'S

RICE AND CHIPPED BEEF DISH

1 cup of boiled or steamed rice

Form into a mold on a chop plate and cover with chipped beef. Makes a very easy dish for lunch.

WARD'S

POTATO PUFF

Two cups mashed potatoes, either warm or cold. Stir in two tablespoonfuls of melted butter. Beat this to a white cream, then add two eggs well beaten and one cup of cream or milk, salt to taste. Beat all together and bake twenty-five or thirty minutes in quick oven. Use baking dish.

WARD'S
VASA-CREO SALVE
OF PROVEN WORTH
DIRECTIONS ON BOTTOM OF BOX
DR WARD'S MEDICAL CO.
MANUFACTURERS
1 1/2 OZ. NET WEIGHT
WINONA, MINN. U.S.A.
SIXTY YEARS AS A GENERAL PURPOSE HOUSEHOLD SALVE, UNIFORMLY SUCCESSFUL IN THE HANDS OF USERS FOR MORE THAN SIXTY YEARS

Ward's Vasa-Creo Salve

There are many highly antiseptic household salves. Some are medicated also and of much curative value.

WARD'S VASA-CREO SALVE was prepared years ago for the cure of salt rheum, piles, burns, cuts and blisters. Its success through many years' trial has been unsurpassed.

We have inspected and carefully studied a hundred salve formulas, but found no chance to improve the one so happily chosen at the start.

Mail orders for "that old fashioned home salve in the blue tin box" reach us from people now living in foreign lands and whose mothers used it in the family of young children.

If you wish just one always dependable household salve, select WARD'S VASA-CREO SALVE and you will not go wrong.

WARD'S

CORN OYSTERS

Grate raw corn from cob. To one cup of pulp add:

1 well beaten egg
¼ cup flour

and season highly with Ward's Pure Ground Pepper and salt, and one tablespoon melted butter. Drop by spoonful on hot well greased griddle.

WARD'S

RICE A LA CREOLE

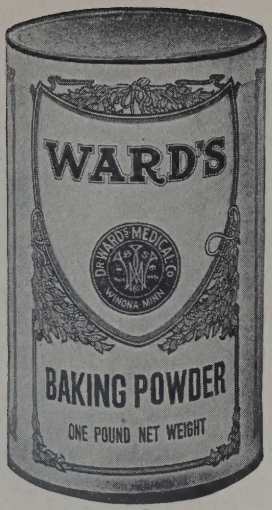
1 cup rice
2 cups tomatoes
½ cup cut onions
2 tablespoons drippings
1 cup grated cheese
1 teaspoon salt

Put drippings and onions in frying pan. Fry onions till cooked but not brown, add cooked rice, tomatoes and salt. Cook ten minutes. Place in baking dish, cover with cheese and cook one hour.

WARD'S

GREEN TOMATOES AND ONIONS FRIED

Take about six medium sized green tomatoes and equal number of onions sliced. Fry until brown in drippings of lard and butter mixed. Season with salt and Ward's Pure Ground Pepper and serve hot.



Ward's Baking Powder

Before we sold WARD'S BAKING POWDER we happened to hear of a powder which was giving special satisfaction to every user. We followed it up and found it was made in Minneapolis, Minnesota, in a small establishment. Wishing to subject it to the severest tests everywhere, we contracted for this Special Secret Formula Powder and distributed it broadcast.

It proved everywhere satisfactory and the compliments were many.

Then the Minneapolis manufacturer, desiring to move West, sold us his entire factory and secret formula. Since that time we have installed the most modern machinery and produced this package complete at our own Winona Laboratory; the sales showing steady, constant increase.

In all these years we have not had one complaint. Every comment has expressed approval. A less quantity produces equal results; the same quantity produces greater results than of other brands. When WARD'S BAKING POWDER is used the extreme lightness of the cake is characteristic.

Good machinery plus good products make satisfied customers.

WARD'S
MEAT SOUFFLE

Make a cream sauce of two tablespoons of butter. When melted add three tablespoonfuls of flour. Add:

1 cup of chopped meat 2 eggs beaten separately

Season with Ward's Pure Ground Pepper and salt, a bit of onion or chopped celery. Bake one-half hour.

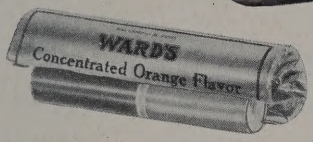
WARD'S
MOCK MINCE MEAT

1 peck apples
1 peck green tomatoes
2 pounds sugar
2 cups vinegar
2 cups New Orleans molasses
1 pound currants
1 pound raisins
2 tablespoons Ward's Pure Ground Cloves
2 tablespoons Ward's Pure Ground Cinnamon
1 tablespoon salt
1 grated nutmeg
1½ cups butter (can use part fat)

Chop tomatoes or put them thru coarse meat grinder. Turn boiling water over them and let simmer. Pour off water and turn boiling water over tomatoes the second time. Simmer a few minutes and drain well thru colander. Put all ingredients together and cook two hours. Also chop apples small as tomatoes.

WARD'S
SANDWICH FILLING

One cup of chow chow mixed with ½ cake of blue ribbon cheese and 2 tablespoons of salad dressing.



Ward's Cherryade, Grapeade, Raspberryade and Orangeade

In the hot days of midsummer, water, clear and cool, is one of God's own treasures. In the hay field even water often fails to satisfactorily quench the thirst; it lacks a tartness which seems essential. At the evening meal, in hottest summer, mothers wish their children to avoid over quantities of liquid before retiring; they seek a drink of which a smaller quantity will fully satisfy.

WARD'S CHERRYADE (sold in concentrated form) supplies these wants exactly. It is just tart enough to be satisfying; a clear, cool, refreshing, non-alcoholic beverage.

WARD'S GRAPEADE is of similar character, but each is prepared not from artificial flavors or ethers but from the true essence of the named fruit. Each flavor has its boosters.

WARD'S RASPBERRYADE is equally delightful, has a somewhat milder flavor and is proving highly popular with many.

WARD'S ORANGEADE, derived from the true fruit juices, makes 1½ gallons of an excellent orange drink.

Lemon juice added to any of the above makes a delightful variation.

WARD'S

RICE MUFFINS

1 cup of cold boiled or steamed rice
1 cup of flour
3 level teaspoons of Ward's Baking Powder
¼ teaspoon of salt
½ cup of melted fat
2 eggs
⅔ cup of milk

Put the cold cooked rice in mixing bowl and then add the eggs, beating into rice until they are well mixed. Then add the melted fat, salt, milk and flour sifted with the Ward's Baking Powder. Bake in a quick oven.

WARD'S

CEREAL MUFFINS

1 cup cold cereal
1 cup flour
1 cup milk
4 teaspoons Ward's Baking Powder
2 eggs
½ teaspoon salt

Put in muffin tin and bake.

WARD'S

WHITE GEMS

2 cups flour
1 cup sweet milk
⅓ cup butter
1 teaspoon salt
2 teaspoons Ward's Baking Powder
1 tablespoon sugar
2 eggs well beaten

"Mix flour, Ward's Baking Powder and salt thoroughly, then add other ingredients. Beat and bake in gem tins twelve minutes."

Ward's Mentho-Campho Ointment

Knowing the wonderful medicinal properties in both Camphor and Menthol, we undertook to embody these in form for general use. The markets were searched and innumerable grease mixtures were found to which had been added stingy, misleading quantities of Menthol fortified by Peppermint odors. The sale of these poor counterfeits told us of the demand for a genuine article.

Into the smoothest cold cream we added very heavy portions of Menthol imported direct from Japan and Camphor purchased from American refiners.

Being a genuine remedy of purest materials WARD'S MENTHO-CAMPHO OINTMENT immediately gained its place for innumerable uses. It is not alone a toilet accessory but, when applied externally, will quickly relieve a catarrhal cold, sore throat or lungs, head ache, growing pains or sore tendons and muscles. Many desire it as a toilet cream.

Few known medicines are so harmless yet so effective as Camphor and Menthol. Once tried they prove household companions.

WARD'S

POP OVERS

2 eggs beaten light
2 cups milk
Pinch salt
2 level cups flour

Put two tablespoonfuls in standard sized muffin tin and bake.

WARD'S

MILK BREAD

1 cake Fleischmann's yeast
1 quart milk scalded and cooled
2 tablespoons sugar
3 quarts sifted flour
2 tablespoons melted shortening
1 tablespoon salt

Dissolve yeast and sugar in luke warm milk and add 1½ quarts sifted flour, beat until smooth. Cover and set to raise in warm place 1½ hours. When light add lard, rest of flour and salt, knead and let raise again. Mould in loaves.

WARD'S

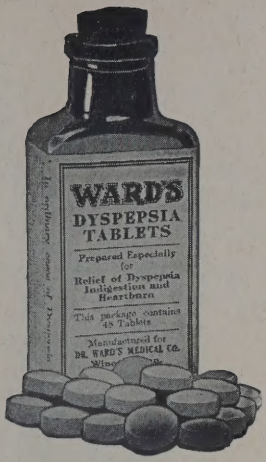
SWEET HOT BREAD

¼ cup sugar
¼ cup butter

Cream together. Drop one egg in whole, beat into sugar and butter, and add:

½ cup milk
½ teaspoon salt
1 heaping teaspoon Ward's Baking Powder
1½ cups flour (scant)

Pour in buttered tin, sprinkle with sugar, lots of butter and Ward's Pure Ground Cinnamon. Bake like cake. Serve hot, cut in squares.



Ward's
Dyspepsia Tablets

A prominent physician has said there would be no indigestion if people spent four times as much care in chewing their food. Whatever the cause, thousands are annoyed and thousands suffer the effects of stomach gases produced by defective digestion.

To meet this very general condition we recommend Ward's small tablets of proven worth. These tablets, used according to directions, are uniformly satisfactory. The repeat sales to pleased customers give us a steady yearly output and prompt our unconditional recommendation.

Tell the old folks who are growing steadily less active, whose teeth are not so useful as in youth, that improper chewing of food produces acid stomach, ill health, distress and suffering. A too highly acid stomach results from souring food; gases form. Recommend to old and young alike Ward's Dyspepsia Tablets for such miseries as bloating, bad taste in mouth and foul breath, sea sickness or car sickness.

These Tablets are sold under a positive guarantee of full satisfaction or no pay.

WARD'S

CORN PUDDING

1 can corn
2 eggs
1 tablespoon flour
1 tabelspoon sugar
2 tablespoons butter
½ teaspoon salt

Bake in moderate oven. If you wish to use corn from cob take one dozen ears and grate it, then season and bake as above.

WARD'S

FRIED CAKES

Two eggs well beaten until thick and lemon colored. Gradually add one cup sugar and beat again. Add:

1 teaspoon Ward's Vanilla
A little grated nutmeg
1 cup sweet milk
3 cups flour
3 teaspoons Ward's Baking Powder
add 2 tablespoons of the melted shortening
½ teaspoon salt

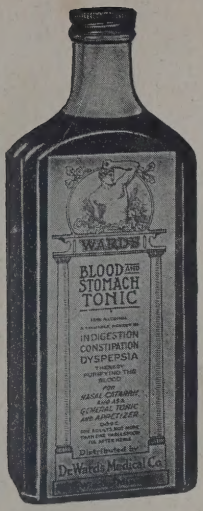
Roll one-half inch thick and fry in hot lard. Very nice.

WARD'S

DUTCH APPLE CAKE

½ cup of fat
1 cup of raisins chopped and floured
1 teaspoon Ward's Pure Ground Cinnamon
1 teaspoon of baking soda
2 cups of flour
1 cup of sugar
1 cup unsweetened apples

Cream fat and sugar together, then add raisins and apple sauce, one-half teaspoon of Ward's Baking Powder. Bake in slow oven.



Ward's Blood and Stomach Tonic

A partially exhausted or run down stomach can not so handle foods as to make the pure blood needed for true vigor of the human body.

Do you admire the red cheeks, bright eyes and strong muscles of healthy youth? Do you pity the haggard, dull eyed, slow moving victim of bad health and bad blood? Often there is no organic trouble, only lack of pure blood, red blood, enough blood to free one from "that tired feeling" often most prominent after a long winter and then called "just spring fever."

To the pale face and jaded frame will come renewed vitality if the stomach is toned up, the appetite quickened, the blood purified. There are several good remedies for the purpose, but Ward's, while second to none, is superior to many.

There were no benefits from the old time "Bitters" which are found lacking in this newer, improved remedy.

Watch the growing girls. Keep them toned up by having always a full supply of freely circulating pure red blood. Small result will be shown from one or two doses. There are no harmful ingredients. Use half the bottle and its benefits will prompt you to use the full treatment of twelve ounces in one bottle. Keep it always handy with your standard household remedies.

Ward's are the always reliable products.

WARD'S
THREE MINUTE CAKE

Put in a large bowl the following ingredients: Do not stir until everything is in, then beat hard for three minutes and bake in loaf-pan in moderate oven:

2 eggs
⅓ cup soft butter
½ cup milk
1⅓ cups brown sugar
1½ cups flour
3 teaspoons Ward's Baking Powder, in flour
½ teaspoon Ward's Pure Ground Cinnamon
½ nutmeg
½ pound dates, stoned and cut fine

WARD'S
DEVIL'S FOOD CAKE

1 cup sugar
2 tablespoons butter
1 egg, beaten well
3 tablespoons cocoa in boiling water
1 cup sour milk
1 teaspoon of soda
2 cups flour
1 teaspoon Ward's Baking Powder
1 teaspoon Ward's Vanilla

Bake in slow oven.

WARD'S
WHITE CAKE

2 cups sugar
½ cup butter
1 cup milk
2½ cups flour
Whites of 6 eggs
1 teaspoon Ward's Vanilla

Cream butter and sugar together, then add milk. Sift flour and Ward's Baking Powder together three times. Then add to other mixture. Bake in layers.

Ward's Black Pepper

Every cook desires fully satisfactory kitchen pans, kettles, and other utensils. No cook is satisfied with only half good vegetables, meats, fruits or flavors. The most skillful cook can not produce blue ribbon dishes from fourth class working materials. WARD'S PURE GROUND BLACK PEPPER is a blend of highest grade Tellicherry, Alleppey and Lampong peppers, all prime and no seconds. If these small round berries with white centers and jet black outer shells were simply crushed between rolls then you would have some too fine powder and other too coarse shell parts; much of the true flavor spice value would be lost. Ward's Pepper, milled by most modern method cutting knives gives a product of uniform fineness, fullest flavor value and prime quality throughout.

The market does not now carry as many adulterated, exhausted, low grade and inferior quality spices as in years gone by. There has always been good reason why WARD'S GROUND BLACK PEPPER classed first.

Even when sold at no profit but at distinct loss, the quality of the prime berries, carefully blended, has been maintained, under our brand.

You will enjoy having the practically air tight lithographed canisters as here shown ornament your kitchen shelves.

Get a full set, being assured of quality, purity and strength.

WARD'S

SPICE CAKE

3 cups brown sugar
1 cup butter
1 cup sour milk
3 eggs
1 dessert spoon Ward's Pure Ground Cinnamon
1 dessert spoon Ward's Pure Ground Cloves
1 dessert spoon Ward's Pure Ground Nutmeg
1 teaspoon soda
3½ cups flour
1 cup nut meats
1 pound raisins

Cream butter and sugar, then add the yolks of eggs and spices, then flour, nuts and raisins. Dissolve soda in a little hot water. Add beaten whites last.

WARD'S

MOLASSES CAKE

2 eggs
1 cup molasses
½ cup sugar
10 tablespoons melted butter
1 teaspoon soda dissolved in 1 cup hot water
1 teaspoon Ward's Pure Ground Cinnamon and Nutmeg
2 cups flour

This is a very fine recipe.

WARD'S

RAISIN ROCKS

1½ cups brown sugar
¾ cup butter
3 eggs
1 teaspoon soda dissolved in ¼ cup warm water
3 cups flour
1 teaspoon Ward's Pure Ground Cinnamon
1 teaspoon salt
1 pound English walnuts
1 package raisins cut quite fine

Drop by teaspoon in buttered tins and bake.

Ward's

Vanilla Flavors

The popular Vanilla Flavor for general kitchen purpose is obtained from two sources. First, the extracted flavor of the finely chopped prime vanilla beans imported from Mexico, the Bourbon Islands, Java, Tahiti, and other semi-tropical countries. Second, from a pure white crystal called Vanillin; derived mostly from cloves. Either gives a true flavor. Vanillin is slightly the lower in price.

Under Federal Government regulations as to labeling our old time blend has become our No. 1 with its generous portion of bean flavor fortified by portions of Vanillin and Coumarin and Caramel, each in just the right quantity for the perfect flavor which has gained its enviable reputation through the years.

As a less expensive yet similar flavor we make and offer No. 2 which has no bean flavor and vanilla is not named on the label. Yet we defy any but scientific experts to distinguish the flavor from standard high cost vanillas.

To be quite free from any such word as "imitation" on the label we make and offer also our No. 3 which carries only Vanilla and Vanillin and Coumarin with Vanilla predominating. This is, according to formula, second only to number one and will please the supercritical cooks.

Our immense yearly business on these flavors indicates that the public appreciates purity products.

WARD'S

WHITE COOKIES

1 egg
1 cup sugar
1 cup sour cream
¾ cup butter or any fat
1 teaspoon soda
1 teaspoon Ward's Baking Powder
4 cups of flour

Mix, roll flat, cut out and bake.

WARD'S

COUNTY FAIR COOKIES

2 cups sugar
1 cup Crisco
½ cup thick sour milk
2 eggs
1 teaspoon baking soda
1 teaspoon salt
1 teaspoon Ward's Vanilla
½ teaspoon Ward's Lemon

Cream Crisco and sugar together, add eggs well beaten, soda mixed with sour milk, salt, extracts and about five cups flour. Roll very thing. Bake in moderately hot oven five minutes. Sufficient for ninety cookies.

WARD'S

WASHINGTON PIE

2 eggs
½ cup butter
¾ cup sugar
2 teaspoons Ward's Baking Powder
1½ cups flour
½ cup milk

Bake, cut thru center and use filling of:

Yolks of 2 eggs
1 tablespoon flour
2 cups milk
½ cup sugar
1 teaspoon Ward's Vanilla

Ward's Anti-

Pain Remedy

A true Anti-pain remedy must not temporarily deaden the nerve centers by use of dangerous drugs such as chloral and morphine. The only real Anti-pain remedy goes directly to the seat of the pain and banishes it by removing the cause. WARD'S ANTI-PAIN REMEDY was prepared many years ago by a wonderfully successful practitioner. In his own daily calls he tested the worth of his formula, watching its action both externally and internally. Today it stands "Tried and Proven."

Prepared of expensive penetrating oils a little goes far. A few drops taken internally will stimulate and prompt into action, the greater organs, restoring them to normal function. A little well rubbed on externally will promptly bring relief to wounded or worn out muscular tissues. It takes the kinks out of tendons.

Many are friendly to WARD'S ANTI-PAIN REMEDY as compared with Liniment. You will find that in use it far surpasses our claims. Truly those who are once "tryers" are ever after "buyers."

WARD'S

PUMPKIN PIE

Pare and stew pumpkin until soft and dry. It must be cooked slowly at last to prevent scorching. Put thru colander and to one cup of sifted pumpkin add:

1 egg
2 tablespoons of molasses
2 tablespoons of sugar
1 pinch salt
½ teaspoon Ward's Pure Ground Ginger
½ teaspoon Ward's Pure Ground Cinnamon
¼ teaspoon Ward's Pure Ground Nutmeg
1 pint of milk

WARD'S

CARAMEL PIE

1 cup brown sugar
1½ cups milk
1 egg yolk
1 tablespoon butter
2 tablespoons flour
1 tablespoon Ward's Vanilla

Cook until thick. Bake pie crust and fill with mixture. Frost with meringue from whites of three eggs.

WARD'S

DRESSING FOR FRUIT SALAD

2 eggs well beaten
½ cup of sugar
9 tablespoons of vinegar
4 tablespoons of cream
1 teaspoon Ward's Pure Ground Mustard

Boil all together.

Ward's Shaving Cream

The Great War brought to many people the importance of soap. To us it brought a realization that the best shaving bar for cup use could not be produced as in "the good old days" except at an almost exorbitant price.

Already we had seriously questioned the cleanliness of the shaving cup compared with a shaving cream packaged in a pure tin tube and made up of the purest ingredients to be squeezed out of metal tubes in exact quantity desired.

WARD'S SHAVING CREAM is the result of our investigation and desire to give customers a truly meritorious product. Ask the Rural Wagon Merchant, who calls at your door, to show you this highly sanitary package. Try it, and you will discard the shaving cup. Note the creamy texture of the free lather produced even with cold water, but, particularly with warm or hot water.

One of the improvements of modern times is WARD'S SHAVING CREAM, though we shall also have Shaving Soap of best obtainable quality for our own early day friends.

WARD'S

APPLE TAPIOCA

1 cup tapioca
3 cups boiling water

Cook until tender. Put six apples sliced in baking dish, add one cup sugar and small lumps of butter and Ward's Pure Ground Cinnamon. Bake about one-half hour.

WARD'S

MAPLE PARFAIT

1 cup Ward's Maple Syrup
3 egg yolks
1 cup milk
1 pint cream
1 tablespoon flour

Mix the flour with the milk, add beaten egg yolks and to that add hot syrup, beating again. Let stand until cool, then add cream and freeze.

WARD'S

STRAWBERRY ICE

1 quart strawberries
1 cup sugar
1 lemon (juice)
2 eggs (whites)

Add sugar and lemon juice to quart of crushed berries, stir well and set aside to dissolve sugar. Just before freezing add two cups water and whites of two eggs. Freeze slowly and serve with whipped cream.

There Is a Reason Why

Starting with a small line of goods many years ago Dr. Ward's Medical Company has sold always on basis of satisfaction guaranteed or no pay. Automatically the business would have failed had the quality been inferior. Superior quality and big money value have steadily promoted the growth of the Company whose first pride today is not in factory buildings but in quality of goods poured by the consumer into the teaspoon or other measure.

In every department, in every step of the manufacturing processes, cleanliness and wholesome, sanitary conditions prevail. Each customer has always the assurance that the product within the container left the factory in nothing less than prime condition. It should reach them fresh, pure and sweet.

Visitors from far and near are welcome at any time to call and inspect our factory to compare its cleanliness and sanitary conditions with the claims we make.

OUR MOTTO IS:

"Quality First and Fair Dealing"

YOUR MOTTO IS:

"Use WARD'S and Don't Worry"

WARD'S

ESTABLISHED 1856